

# HAVANA NIGHTS

## TACO STATION

Smokey Slow Cooked Beef  
Grilled Chicken & Jalapeño Mayo  
Roast Vegetables  
Chilli & Lime Calamari  
Build Your Own Taco

## STARTERS

Ceviche of Charred Tuna with Lime, Coriander & Avocado  
Chilli Shrimp with Mango & Coriander Salt  
Seafood Cocktail with Crisp Iceberg Lettuce, Sumac Quale Egg & Caviar  
Cured Meats with Pickles, Mustards & Breads  
Caprese Salad with Mozzarella, Marinated Tomatoes, Spicy Balsamic & Micro Greens  
Corn Salad with Corn Puree, Pickled Corn & Corn Shoots  
Banana, Coconut, Double Cream Yoghurt  
Pineapple, Masala Spice Mix, Roast Red Pepper Salad  
Jalapeno & Cheese Empanada's  
Oysters Three Ways - Tempura Oyster with Cucumber, Kiwi & Red Onion Salsa,  
Fresh Oyster with Sriracha Pearls, Avocado & Coriander Salsa,  
Oyster Natural with Traditional Condiments  
Sushi Selection

## MAINS

Espetadas from the Grill  
Beef & Onion  
Chicken Tikka & Mixed Peppers  
Pink Prawn Peri Peri  
Tandoori Basted Lamb  
\*served with Chimichurri, Pineapple Salsa & Garlic Butter just to get you started\*

## BUFFET MAINS

Sesame Tuna with Banana Curry Sauce  
Seabass with Bisque & Spicy Chorizo  
Slow Roasted Pork Belly with Baby Apples, Tomato Chilli Jam & Cumin Mash  
Roast Pepper and Coconut Ravioli with Corn & Tomato Mole  
Lamb Rogan Josh  
Coriander Dusted Beef Fillet with Pimento Stuffed Olives, Raisin Chutney  
Chicken Enchilada with Salsa Verde  
Black Bean Enchilada with Tomato Mole & Jalapeño Cheese  
Cubin Rice  
Spiced Potato Wedges

## DESSERTS

Latte Coffee Mousse  
Banana Rum Custard Tarts  
Churros with Salted Caramel & Dark Chocolate  
Vanilla Flan with Sweet Cinnamon Syrup  
Guava Cheesecake with Dried Guava Fruit Roll  
Coconut Clusters with Roast Coconut Flakes  
Sweet & Sour Tamarind Candy with Cayenne Pepper for a kick  
Black Forest Cake with Chocolate Cigars & Black Cherries  
Rainbow Cake  
Tropical Fruit Display  
Gin & Lime Cheesecake with Bitter Jelly  
Profiteroles filled with Dark Chocolate, White Chocolate & Salted Caramel Chocolate  
Pavlova with Berries & Summer Flowers

# MENU

FEEL THE DIFFERENCE